

## snacks

focaccia & *bottega* infused olive oil 5

marinated olives 5.50  
*fennel seed, cumin, lemon peel*

*jeff's* soup of the day 14

chips & charred onion dip 8

baked feta 13.75  
*spicy marinara, toasted focaccia*

fried oysters 19  
*on the half shell with pickled peppers, calabrian chili aioli*

arancini 12  
*soppressata, spinach, mozzarella, parmigiano*

*belle meadow* butternut squash 14  
*pomegranate, pumpkin seeds, brown butter vinaigrette*

*harvest farm* roasted broccoli & cauliflower 14  
*sauce tzatziki*

mortadella crostini 15  
*ricotta, fontina, pickled pepper, arugula*

*bear creek* beef carpaccio 18\*  
*horseradish cream, arugula, parmigiano-reggiano*

## salads & sandwiches

gem bibb caesar 14  
*chopped lettuce, crispy breadcrumbs, caesar dressing*

autumn salad with grilled chicken 22  
*roasted cauliflower, butternut squash, olives, endive, arugula*

persian piadine 17\*\*  
*feta, arugula, dill, mint, cucumber, walnuts, yogurt, radish*

lamb meatball piadine 19  
*niçoise olives, chickpeas, pepperoncini, arugula, feta, tzatziki*

fish sandwich 19  
*spicy slaw, caper aioli, pickles, potato chips*

vespa sandwich 18  
*capicola, mortadella, mozzarella, olive relish, arugula, calabrian chili aioli*

\*Items may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*contains nuts



## pizzas

butternut pie—prosciutto, caramelized onions, fontina, honey 18

broccoli, ricotta, red onion, mozzarella, calabrian chili oil 17

sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 18

butcher's pie—mortadella, soppressata, sausage, pancetta, mozzarella 22

smoked salmon, dill mascarpone, capers 26

mushrooms, red onion, fontina, castelvetro olives 17

white pie—fennel sausage, onion, ricotta, provolone 20

grilled chicken, pesto, mozzarella 18\*\*

margherita—marinara, mozzarella, basil 16

add: arugula 3 or farm egg 3

## special

**Bottle + Pizza 52**

*Everyday!*

Verduno Pelaverga *Cantina Massara* + Butternut Pie

*Please alert your server of any food allergies and/or dietary restrictions.  
For parties of 6 or more, one check, please.  
Split plate fee \$4.00  
Please, no substitutions.*

## mains

rigatoni bolognese 27

café mac & cheese with a little salad 18

spaghetti marinara 22  
*button mushrooms, tuscan pecorino, oregano*

calamarata pasta 31  
*braised beef, butternut squash, carrots, tomato, red wine*

scallop risotto 36  
*butternut, leeks, chanterelles, vermouth, thyme*

fish of the day *m.p.*  
*farro tabbouleh, fennel, pomegranate, satsuma, citrus vinaigrette*

chicken scaloppine 26  
*creamy polenta, breadcrumbs, capers & a little salad*

roast *joyce farms* pork loin & bratwurst 29  
*peppers, cabbage, onions, sage, polenta*

hanger steak 34\*  
*sweet potato gratino, salsa verde, arugula*

## sides

*mcewen & sons* polenta 6

roast cabbage & peppers 6

mushrooms & thyme 7

sweet potato gratino 8

escarole, spinach, chili, garlic 6

## sweets

coconut-pecan cake, crème anglaise 14\*\*

*bottega bar*, salted caramel, peanuts, dark chocolate 14\*\*

pumpkin cheesecake, candied pecans, rum anglaise 14\*\*

tiramisu, polenta pound cake, espresso, mascarpone 14

*bottega* sundae, valrhona chocolate, luxardo cherries 14

affogato, vanilla gelato, espresso, chocolate sablé 10

*big spoon* sorbetto 10

*big spoon* gelato 12

## by the glass

### Bubbly

Prosecco *Adami* “Bosco di Gica” MV Valdobbiadene 10  
Champagne *Gaston Chiquet* “Tradition” Brut 1er Cru MV Dizy 23

### Whites

Chardonnay *Au Bon Climat* ’22 Santa Barbara 14  
Riesling *Josef Fischer* “Rossatz” ’21 Wachau 14  
Erbaluce di Caluso *Bruno Giacometto* ’22 Piedmont 12.50  
Pigato *Azienda Agricola Durin* ’22 Riviera Ligure di Ponente 14  
Menetou-Salon *Domaine Minchin* “Morogues” ’22 Loire 14  
Chablis *Domaine Gueguen* ’21 Burgundy 13.50

### Rosé & Orange

Triènnnes ’22 Provence 10  
Macabeu Orange *Costador* “Metamorphika” ’22 Catalunya 19

### Reds

“Frank’s Pinot Noir” *Clendenen Family Vineyards* ’22 Santa Maria Valley 14.50  
Chiroubles *Domaine de la Grosse Pierre* ’21 Beaujolais 14 (chilled)  
Vino Rosso *La Stoppa* “Trebbiolo” ’21 Emilia-Romagna 15 (chilled)  
Barbera d’Alba *Paitin* “Serra” ’20 Piedmont 11  
Garnacha *Commando G* “La Bruja de Rosas” ’20 Vinos de Madrid 19  
Cabernet Sauvignon *Buehler Vineyards* ’20 Napa 16

## sips

*Harvest Roots* Kombucha 7.50  
*Mountain Valley* sparkling water 6/btl  
*Baladin* soda (Ginger or Cedrata) 7/btl  
*Bottega* Lemonade 5.50  
Grapefruit Fizz 5  
Star Chai’ld 7  
*St. Agrestis* Phony Negroni 10  
French 86 - seedlip, lemon, tonic 12

## beer

### Draft

BRLO Happy Pils 12  
Reissdorf Kölsch 10  
Cahaba Oktoberfest 9  
Sierra Nevada Pale Ale 8  
Bell’s “Two Hearted” IPA 9  
Good People Muchacho 9

### Bottles & Cans

Westbrook One Claw 7  
Ghost Train Kaleidoscope Sour 7  
Stella Artois 6  
Plank Dunkler Weizenbock 12  
Founders Stout 8  
Peroni 5.25  
Einbecker N/A 6  
Athletic Brewing N/A 5.50



### Every Day at the bar:

half pizza + local draft beer \$15

## aperitivo 12

### Douro Spritz

white port,  
grapefruit, tonic

### Catalan Happy Hour

timbale vermouth rojo,  
gin, orange

## libations 12

### Satsuma Sunset

lunazul blanco, satsuma,  
luxardo, lemon

### Bottega Mai Tai

aged rums, pecan orgeat,  
lime, dry curaçao

### New Friend

gin, aperitivo mazzura,  
st. germaine, fino sherry

### The Highland Park

rittenhouse rye, montenegro,  
cocchi dopo teatro

### Gloria

plymouth gin, cocchi extra dry,  
dry curaçao, campari

### Frutteto (\$16)

daron calvados, amaro nonino,  
honeycrisp, lemon

## digestivo

### Club Car Delight 15

carpano antica, fernet,  
herbsaint, pecan biscotti

### Cello Shakerato 12

espresso, *Bottega* limoncello

## take it home!

*Bottega* t-shirt 20  
*Bottega* baseball cap 25  
*Southern Table* cookbook 30  
*Bottega Favorita* cookbook 30  
*Bottega* blanket 40  
olive oil (750ml) 32  
*Amavida* coffee (12oz bag) 22

## wines

### Bubbly

Prosecco di Valdobbiadene *Col Vetoraz*, Veneto ’21 45  
*AT Roca* Brut Rosat Reserva, Penedes ’19 45  
Pet Nat Arneis *Demarie* “Luigi”, Piedmont NV 45  
Champagne *Gaston Chiquet* “Special Club” Brut ’14 195  
Champagne *A.Margaine* Brut Rosé NV 145  
Champagne *Billecart-Salmon* Brut Rosé NV 210

### Whites

Cataratto *Cottanera* “Barbazzale”, Sicily ’21 40  
*Bisson* “Marea”, Liguria ’18 75  
Kerner *Abbazia di Novacella*, Alto Adige ’22 40  
Roero Arneis *Brovia*, Piedmont ’22 75  
Vermentino *Bisson* “Vignerta”, Liguria ’21 65  
Grüner Veltliner *Nigl* “Freiheit”, Kremstal ’21 48  
Riesling *Schloss Gobelsburg*, Kamptal ’21 44  
Sancerre *Lucien Crochet*, Loire ’22 80  
Bourgogne Domaine *Jean-Marc Brocard* “Kimmeridgian”, Burgundy ’20 40  
Chardonnay *Au Bon Climat*, Santa Barbara ’22 56  
Chardonnay *LIOCO*, Sonoma Coast ’22 50  
Chardonnay *Evening Land* “La Source”, Eola-Amity Hills ’17 150

### Rosé & Orange

*Triènnnes*, Provence ’22 40  
*Matthiasson*, California ’21 75  
Macabeu Orange *Costador* “Metamorphika”. Catalunya ’22 (skin-contact) 76  
COS “Pithos Bianco”, Sicily ’20 (skin-contact) 85

### Reds

*Alanera* Rosso Veronese *Zenato*, Veneto ’19 38  
Rosso di Montalcino *Caparzo*, Tuscany ’21 48  
Chianti Classico *Badia a Coltibuono* “Riserva”, Tuscany ’17 78  
Barbera d’Asti *Vietti* “Tre Vigne”, Piedmont ’21 42  
Dolcetto d’Dogliani *Einaudi*, Piedmont ’21 48  
Langhe Nebbiolo *Aldo Conterno* “Il Favot”, Piedmont ’15 150  
Barbaresco *Produttori del Barbaresco*, Piedmont ’18 98  
Frappato di Vittoria *Occhipinti*, Sicily ’21 90  
Cerasuolo di Vittoria Classico COS, Sicily ’20 68  
Garnatxa *Joan d’Anguera* “Finca L’Argata”, Montsant ’19 65  
Mencia *Ultreia* “Saint Jacques”, Bierzo ’18 59  
Côtes-de-Brouilly *Chanrion*, Burgundy ’21 60  
Beaujolais-Villages *Jean Foillard*, Burgundy ’20 65  
Gevrey-Chambertin *Gerard Raphet* “Les Champs Chenys”, Burgundy ’17 160  
Côtes-du-Rhône *J.L. Chave* “Mon Coeur”, Rhône ’21 48  
Gigondas *Château de Saint Cosme*, Rhône ’20 120  
Vacqueyras *Domaine de la Charbonnière*, Rhône ’19 65  
Cabernet Sauvignon *Hall*, Napa Valley ’19 90  
Cabernet Sauvignon *Domaine Eden*, Santa Cruz Mountains ’18 80  
Zinfandel *Ridge* “Three Valleys”, Sonoma Coast ’21 80  
Pinot Noir *Au Bon Climat* “La Bauge Au-dessus”, Santa Maria Valley ’19 80  
Pinot Noir *Littorai* “Savoy”, Anderson Valley ’17 185

**And there’s more.... ask your server for the full bottle list.**